



DEPARTMENT OF THE INTERIOR  
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FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

WHY NOT TRY A TOASTED TUNA SANDWICH LOAF FOR AUGUST MEALS

If the fourth Earl of Sandwich, who figures in 18th century history as inventor of the sandwich, were alive today it is doubtful if he would recognize our present-day versatile sandwich as the outgrowth of his creation.

From his original idea of a "piece of meat between two slices of bread," the modern housewife has branched out in many directions and taxed her ingenuity to develop such satisfying items as the open and closed, hot and cold, party and cocktail sandwich, as well as double- and triple-deckers. All of these utilize fancy breads such as oatmeal, raisin, bran, nut, orange, tomato, or steamed brown breads which blend well with canned tuna, now so economical.

The home economists of the Fish and Wildlife Service have recently developed and tested a new sandwich which they call "Toasted Tuna French Loaf." It is a combination of toasted French bread filled with canned tuna, grated cheese, prepared mustard, and chopped sweet pickles. Here's the recipe for this newest of summer sandwiches.

TOASTED TUNA FRENCH LOAF

- 1 can (6½ or 7 ounces) tuna
- 1/4 cup butter or margarine
- 1 teaspoon prepared mustard
- 1 small loaf French bread
- 1 tablespoon grated onion
- 1 teaspoon prepared mustard
- 1 cup grated cheese
- 2 tablespoons chopped sweet pickle or  
sweet pickle relish

Drain tuna. Flake. Cream butter and mustard. Cut bread in half lengthwise and remove a small amount of the center. Spread the bread with mustard-butter. Combine remaining ingredients. Fill bread with tuna mixture. Cut loaf into 12 slices and wrap in aluminum foil. Bake in a very hot oven, 450° F., for 30 minutes or until heated through and cheese melts. Serves 6.

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